4 CLAIMS

What is claimed is:

- A method for making mini-pasta, comprising:
 sifting flour;
 mixing water with said flour to form mini-pasta granules;
 steam-cooking said mini-pasta granules under pressure to form mini-pasta; and
 drying said mini-pasta.
- 2. The method according to claim 1 wherein said drying comprises: pre-drying said mini-pasta to remove vapors from said mini-pasta; and fully drying said mini-pasta.
- 3. The method according to claim 1 wherein said sifting comprises sifting with a singlemesh centrifugal sieve.
- 4. The method according to claim 1 wherein said steam-cooking comprises steam-cooking said mini-pasta granules on a cooking conveyor that passes through pressurized steam.
- 5. The method according to claim 1 wherein said sifting comprises sifting generally with a No. 40 sieve as defined in accordance with the ASTM (American Standard of Testing Materials) E-II specification for testing fine and coarse sieves.
- 6. The method according to claim 1 wherein said mixing comprises mixing said flour and water in a mixer with a water flow rate of generally 250 liters per hour.
- 7. The method according to claim 1 wherein said steam-cooking comprises steam-cooking said mini-pasta granules with a working pressure of generally 3.7 bars and a steam flow rate of generally 500 kg/hour.
- 8. The method according to claim 2 wherein said pre-drying comprises pre-drying in an oven generally at 100°C for 6 minutes.
- 9. The method according to claim 2 wherein said fully drying comprises fully drying said mini-pasta in an oven generally at 110°C for 25 minutes.
- 10. The method according to claim 1 and further comprising sorting said mini-pasta into different sizes after fully drying.
- 11. The method according to claim 1 wherein said mixing comprises mixing water with said flour to form maftul granules.
- 12. An instant mini-pasta comprising mini-pasta made by: sifting flour; mixing water with said flour to form mini-pasta granules;

steam-cooking said mini-pasta granules under pressure to form mini-pasta; and drying said mini-pasta.

13. The instant mini-pasta according to claim 12 wherein said mini-pasta comprises maftul.